



PUGET SOUND FRESH BAKED WINTER SQUASH SOUP

serves 12

2 Acorn squash	1 large onion, thinly sliced
2 Butternut squash	10 Cups chicken stock
8 Tblsp. (1 stick) butter	3/4 tsp. ground mace
8 tsp. dark brown sugar	3/4 tsp. ground ginger
3 carrots, halved	pinch of cayenne pepper
salt, to taste	sour cream & chives for garnish

Preheat oven to 350 degrees. Cut squashes in half lengthwise. Scoop out and discard seeds.

Place squash halves, skin side down, in shallow roasting pan. Place 1 Tblsp. butter and 1 tsp brown sugar in the cavity of each squash half. Arrange the carrots and onion slices around squash. Pour 2 cups of stock in the pan, cover tightly with foil, and bake for 2 hours.

Remove pan from oven. Allow vegetables to cool slightly. Scoop squash pulp out of skins and place in soup pot. Add carrots, onions and the cooking liquid. Add remaining 8 cups chicken stock, mace, ginger, cayenne and salt. Stir well and bring to boil. Reduce heat and simmer, uncovered for 10 minutes.

Purée the soup, in batches, in blender or food processor, until smooth. Return to pot, adjust seasonings, and heat through. Serve.

From, Shelley Pasco-Verdi, Whistling Train Farm, Kent, WA

FARM FRESH RECIPIES from our PUGET SOUND FRESH FARMS and CHEFS

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